



At Grey Hawk Golf Club

# The Nest

## APPETIZERS

### PULLED PORK NACHOS

Pulled Pork, Black Beans, Corn, Pico de Gallo, Shredded Cheddar, Jalapeño, Cheese Sauce / 12

### CALAMARI

Breaded, Deep-Fried, Smoked Chipotle Dipping Sauce / 10

### MUSSELS

Sautéed in white wine garlic sauce, Served with toast points / 11

### CRAB CAKES

Panko-breaded, choice of sauce / 10

### MAC 'N' CHEESE BITES

With chipotle ranch dipping sauce / 8

### BUFFALO CHICKEN DIP

Served with Tortilla Chips & Celery / 9

### ONION RINGS

Beer Battered, Thick Cut, Chipotle Ranch Dipping Sauce / 10

### LOADED FRIES (OR) TOTS

Choice of Hand-Cut Fries OR Tater Tots, Cheese Sauce, Bacon / 8

### CHICKEN WINGS

Bone-in or Bone-less  
Choice of sauce: Sriracha Bourbon, Spicy BBQ, Mild, Hot, Honey Mustard, Tangy Carolina Mustard, Garlic Parmesan, Dry Rub / 10

### SURF BITES

Deep Fried, Smoked Chipotle Dipping Sauce / 9

## A LA CARTE SIDES

COLESLAW / 3

HOUSE CUT FRIES / 4

GARLIC MASHED POTATOES / 4

TATER TOTS / 4

GREEN BEANS / 4

BAKED BEANS / 4

HOUSE CHIPS / 4

SWEET POTATO FRIES / 5

APARAGUS / 5

SEASONAL VEGETABLE / 5

## SOUP & SALADS

SOUP OF THE DAY: Cup / 4 · Bowl / 6

### Add to your salad:

Chicken / 4 · *Certified Angus Beef*<sup>®</sup> Steak or Salmon / 6

### CHEF SALAD

Mixed greens, Ham, Hardboiled Egg, Bacon, Shredded Cheddar, Banana Peppers, Pepperoni, Choice of dressing / 10

### HARVEST SALAD

Mixed greens, Dried Cranberries, Candied Walnuts, Crumbled Goat Cheese, Strawberry Blush Dressing / 9.5

### GRILLED ROMAINE

Grilled Heart of Romaine, Bacon, Hardboiled Egg, Tomato, Parmesan, Champagne Vinaigrette / 9

### SOUTHWESTERN

Mixed greens, Grilled Chicken, Corn, Black Beans, Pico de Gallo, Chipotle Ranch Dressing / 11

### SIDE SALAD

Mixed Greens, Cucumber, Tomato, Red Onions, Carrots, Choice of dressing / 4

### DRESSING OPTIONS

Blue Cheese, Ranch, Chipotle Ranch, Italian, French, Honey Mustard, Thousand Island, Champagne Vinaigrette, Strawberry Blush

## FLATBREADS

### SAUSAGE & PEPPERONI

Marinara, Sausage, Pepperoni, Mozzarella, Banana Peppers / 11

### MARGARITA

Basil Aioli, Shredded Mozzarella, Tomato, Balsamic Glaze / 9

### WILD MUSHROOM

Garlic Parmesan Sauce, Mushroom, Onion, Provolone & Mozzarella Blend / 11

### CHICKEN BACON RANCH

Grilled Chicken, Mozzarella, Tomatoes, Bacon, Ranch Drizzle / 12

### BUFFALO CHICKEN

Ranch Dressing Sauce, Grilled Chicken, Shredded Cheddar, Crumbled Blue Cheese, Provolone & Mozzarella Blend, Diced Celery, Mild Sauce Drizzle / 12.5

## SANDWICHES

Served with Choice of:  
Hand-Cut Fries, House Chips, or Tater Tots

### GRILLED CHICKEN SANDWICH

Grilled Chicken, Pepper Jack Cheese,  
Lettuce, Tomato, Onion,  
Served on Brioche Bun with a Pickle / 10

### REUBEN

Shaved, *Certified Angus Beef*<sup>®</sup> Corned Beef,  
Sauerkraut, Swiss Cheese, Thousand Island  
Dressing, Served on Grilled Marble Rye  
with a Pickle / 10

### PULLED PORK SANDWICH

House Smoked Pulled Pork, Sweet & Spicy  
Mustard Sauce, Served on Brioche Bun  
with a Pickle and Coleslaw / 10

### TURKEY BACON CLUB

Turkey, Bacon, Lettuce, Tomato, Served on Grilled  
Sourdough with a Pickle / 10

### B.L.T.

Bacon, Lettuce, Tomato, Mayo,  
Served on Grilled Sourdough with a Pickle / 9  
Add Egg \$1.50

### PATTY MELT

*Certified Angus Beef*<sup>®</sup> Burger Patty, Caramelized  
Onion, Mushrooms, Swiss, Served on Rye  
with a Pickle / 10.5

## BURGERS

All *Certified Angus Beef*<sup>®</sup> burgers Char-Grilled to  
order and served on a Brioche Bun with a Pickle.  
Choice of Hand-Cut Fries, Tater Tots,  
or House Chips

### SRIRACHA BOURBON & BACON

Sriracha-Bourbon Sauce, Applewood  
Bacon, White Cheddar, Lettuce,  
Tomato, Onion / 11.5

### THE NEST SIGNATURE

Bacon, Fried Egg, White Cheddar,  
Onion Straws, Lettuce, Tomato / 12

### HOUSE BURGER

Lettuce, Tomato, Onion, Choice of Cheese / 10

### BONZAI BURGER

Teriyaki Aioli, Grilled Pineapple, Pepper Jack  
Cheese, Lettuce, Tomato, Onion / 11

### FIESTA BURGER

Half pound Chorizo Patty, Pepper Jack Cheese,  
Pico de Gallo, Lettuce, Tomato, Onion / 11  
(prepared to well-done temperature)

## ENTREES

### SPAGHETTI

Linguini, Marinara / 12  
Add *Certified Angus Beef*<sup>®</sup> Meatballs / 3

### ALFREDO

Linguini, Creamy Alfredo Sauce / 13  
Add Chicken / 4  
Add *Certified Angus Beef*<sup>®</sup> Steak / 6

### CHICKEN MARSALA

Sautéed Chicken Breast in Marsala Wine Sauce,  
Garlic Mashed Potatoes, Asparagus / 18

### PRIME PORK RIBEYE

Grilled Prime Pork Ribeye,  
Sriracha Bourbon Drizzle, Wild Mushroom  
Risotto, Green Beans / 15

### SALMON

Grilled, Risotto, Asparagus / 19

### CHICKEN PICCATA

Sautéed Chicken Breast in White Wine Lemon  
Sauce, Capers, Garlic Mashed Potatoes,  
Green Beans / 17

### CHICKEN FRIED STEAK

*Certified Angus Beef*<sup>®</sup> Chicken Fried Steak, House  
Made Peppered Gravy, Garlic Mashed Potatoes,  
Green Beans / 15

### POT ROAST DINNER

*Certified Angus Beef*<sup>®</sup> Pot Roast, Carrots, Onions,  
Served over Mashed Potatoes / 16

## STEAKS

All *Certified Angus Beef*<sup>®</sup> steaks served with Garlic  
Mashed Potatoes and Green Beans

10 oz. **RIBEYE** / 22

9 oz. **CENTER-CUT SIRLOIN** / 18

## SMOKEHOUSE

All plates are smoked in-house.  
Served with Fries, Slaw, Baked Beans

**HALF CHICKEN** / 18

**HALF RACK RIBS** / 18

**PULLED PORK DINNER** / 18

## DESSERTS

Ask Your Server About our Current and  
revolving Dessert Options!